



## The Bird in Hand **W14**

### SHARING PLATTERS FOR THE TABLE

Speciality mixed olives (v)  
Smoked almonds (v)  
Parma ham croquettes & red pepper aioli  
Truffle and olive arancini & herb aioli  
Padron peppers & smoked paprika (v)  
Sauteed chorizo & fennel seeds  
Charcuterie selection  
Breaded prawns, garlic, chilli & aioli

### MAINS / PIZZAS

**Beef shin ragu**, homemade pappardelle & parmesan  
**Filet of cod**, cauliflower rice, celery & coriander pesto  
**Wild mushroom and truffle risotto**, sun-dried tomato,  
confit garlic & parmesan  
**Salsiccia pizza** - truffle paste, tuscan sausage & porcini mushrooms.  
**Diavola pizza** - ventricina salami, fresh chillies  
**Stagioni pizza** - ham, mushrooms, artichokes & black olives  
**Zucchine pizza** - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil (v)

### DESSERT

Chocolate profiteroles & strawberries  
Pecan brownie, vanilla ice cream & pecan candies  
Churros, rum raisin ice cream & dulce de leche  
Selection of ice creams and sorbets

2 Courses 36 per person, 3 Courses £42 per person  
(Excluding 12.5% optional gratuity)